

# A PAGE FOR WOMEN AND THEIR INTERESTS

LOCAL CHAT: HOME AND FASHION HINTS: RELIGIOUS AND OTHER ACTIVITIES: THINGS FEMININE

## SENSIBLE CLOTHES THE SCHOOLGIRL WILL WEAR THIS SEASON



BELTED COATS FOR SCHOOL LOOK THE PART.

**M**OTHERS these days are finding it a more sensible plan at the beginning of the school year to completely outfit their children, even when they are not going away from home to school.

This method not only saves continuous shopping, but the strenuous wear on a parent's wardrobe is averted.

The shops even at this early day are well supplied with new frocks, coats and hats from which to choose the school outfit, and when the small daughter is to be considered mothers who make their children's clothes at home may gather smart and useful

suggestions from some of these attractive models. For instance, the pretty school dress with the plaited frills seen among the illustrations would be just the thing for a girl of ten or twelve.

The model may be developed in thin serge or other wool material or in mohair, a fabric particularly well adapted to the needs of the schoolroom. A bit of color may be introduced in the frills, which are applied in layers of plaiting—a dark color over a lighter is a chic arrangement. The frock pictured is of navy blue serge, and the frills are of navy blue silk over white silk. Frills, as you see, appear on the little maid's dresses as well as on her mother's now,

### DRESS WITH PLAITED FRILLS.

and this model with its frill is most attractive as well as practical.

Possibly coats are of more interest at this season of the year than the wool dresses, for the heavy linen and lingerie frocks may be worn over a coat for some weeks to come, if not all through the winter months.

Belted coats are very fashionable for small maids this fall, and there is something comfortable and informal about the new loose, belted school coats. Little girls adore them, and they are es-

pecially fond of the huge patch pockets in which their hands may be thrust. In the cut there is a belted coat made of tan worsted that is worn with a skirt

### OLD ROSE AND SKUNK FUR.

of tan and brown mixture. The hat is of brown velours with a shirred white ribbon band, and the tan leather boots have buttoned tops of cloth.

But when all is said and done there is no more satisfactory school day coat than the plain, loose affair which goes on and off easily. This feature is con-

### REVERSIBLE TOPCOAT.

spectuously prominent in the reversible cloth coats of the season, which have a breezy dash of style that is all their own. The reversible coat illustrated is of dark blue, and the necessary "kick" from somberness is given by the collar and collar facing of a becoming shade of buff. This coat has simple lines and falls over the hem of the frock almost to the high buttoned boots.

A very pretty coat for best wear is shown of old rose broadcloth and dark skunk fur, a combination which is exceedingly chic and youthful. The hat is of shirred rose silk and is trimmed with skunk.

CATHERINE TALBOT

## BRIDAL PARTY ENTERTAINMENT

A luncheon given in honor of a young bride of the near future, while small in numbers, embodied some pretty and novel features, and a very delicious menu.

The luncheon table, instead of a regulation cloth, was of d'espri' draped over a satinnike lining material, suggesting the wedding gown and veil. The centerpiece was a shower bouquet of white roses and lilies of the valley, and in this were concealed a quantity of little silver bells, on each of which a word indicative of the matrimonial fate of the recipient was painted.

These bells were attached to narrow white ribbons which rose from the top of the bouquet, and swung gracefully down upon the table. The ribbons were pulled at the conclusion of the repast, each maiden selecting her own ribbon and in order to let the fates decide her fortune. Whether or not the silver wedding bells would ring for her or how soon they would do so were some of the things the bells told those who drew them.

Dainty miniature corbilles, or bride hampers, arranged at the corners of the board, were filled with white and pink candies, while favors at the "V" feint covers were individual shower bouquets of lilies of the valley and La France roses, (the bouquets being small of size,) and tiny white slippers filled with pink and white coated almonds.

The place cards were in the shape of hearts cut from paper, and much excitement was aroused when the hostess produced a lighted candle, inviting all those who wished to be in a most interesting secret to hold their hearts close to the flame.

When this was done a word written in sympathetic ink on each heart came out clearly, and by placing these words together the company learned what no one had suspected, the engagement of the younger sister of the guest of honor.

This furnished animated conversation for the meal.

For the menu they enjoyed: 1. cream of mushroom soup and toast squares; 2. broiled bluefish and potato balls and dressed cucumbers; 3. sweetbreads in Milanese style; 4. roseleaf water ice; 5. fried chicken with cauliflower and carrots served in pepper shells; 6.

lemon jelly cups, with white grapes; 7. frozen strawberries, tea, coffee, and bonbons.

This is the rule for preparing the soup: Thoroughly clean and then half a pound of the mushrooms. Cook slowly in four cups of water for two minutes. Add one egg yolk, salt and pepper, one pint of cream, and half a pint of milk. Thicken with a small tablespoonful of butter blended with the same amount of flour. Cook, stirring until smooth and thick. Strain and serve. The cups in which it will be served should be heated.

One pair of sweetbreads should be allowed to each four persons. This can be used as a scale for regulating the quantity required for any simmering only for twenty minutes. In removing the membrane avoid as much as possible separating the flesh. Melt two tablespoonfuls of Parmesan cheese with an ounce of butter. Roll the sweetbreads in this, then in egg and cracker crumbs. Fry in deep fat and surround on the dish with tomato sauce.

The foundation of the roseleaf ice is a simple frozen ice, made as usual and when half frozen further flavored to taste with rum. When it is served, corded rose petals are sprinkled over each portion, making it especially dainty for a June wedding feast.

For the vegetable combination a cauliflower and new carrots are boiled separately and afterward the cubes of the first are combined with the flowerets of the second and both are heated up in a rich cream sauce before being filled into the pepper shells.

For the salad course arrange some small crisp lettuce leaves from the heart portion on each plate and on these turn out a small shape of lemon jelly which has been molded individually in tumbler or the large, old-fashioned egg cups. With a spoon slightly warmed dip out a little from the top of each mold and fill the hollow with white grapes in season, cut in half and seeded, or with pecan nut meats. A white and quite stiff Mayonnaise is nice with this salad. Bread and butter sandwiches are tasty for the same course.

After luncheon at the original affair, as the girls had been invited for the afternoon, the company adjourned to

## GIFTS FOR A BABY

When doubtful what to give the new baby, try to make a glorified mosquito netting of fine Brussels net, bound with white ribbon.

Get the double-width net. This is sometimes two yards wide, again a yard and a half. According to the width, buy enough to make a square. Bind the edges with three-inch white satin ribbon, folded to the same width on both sides.

The ribbon can be sewed on by machine, but is daintier if finely feather-stitched in white, pale blue, or pink embroidery silk. A fluffy rosette can be put in one corner, but is not very practical, and will probably be ripped off by the mother.

Another useful gift for the outdoor baby is a little hooded garment for chill summer days.

Make a bag or case five-eighths of a yard wide at the bottom and a yard long. Slope the side seams to the shoulder seam, which is also squared across, but 12 inches wide. Cut one side of front wider than the other so that it laps three inches when buttoned.

Bind edge with two-inch satin ribbon, which is also used around front of hood. Put buttons on under side of front and buttonholes just inside the binding. The bag is opened from neck to hem, so baby can be slipped in.

In the living room, where some foolishly merry contests such as everybody enjoys had been arranged.

These are worth giving briefly, as so many girls have bridal luncheons and parties on their hands at this season of the year.

One which caused great amusement was where each girl was given a clothespin with some crepe paper, scissors, and pins, and was told "to make a husband for herself." The most laughable "husband" fashioned after twenty minutes won a prize.

In another round big hearts cut from pink cambric and having rents in them were handed around, the hostess providing pink cotton and needles at the same time. A prize was offered for the nearest darn produced in mending one's torn heart and the reward was a pretty pink needle-book in heart shape.

## TRIED RECIPES

### LITTLETON SOUP.

Dissolve three teaspoonfuls of beef extract in three cupfuls of boiling water. Melt one and one-half tablespoonfuls of flour, and stir until well blended; then pour on gradually, while stirring constantly, the hot liquid. Bring to the boiling point, and season with one teaspoonful of salt, one-eighth teaspoonful of pepper, and a few grains of cayenne; then add three-fourths cupful of thin cream.

### BROWNED BREAD STICKS.

Cut stale bread in one-third inch slices, and remove crusts. Spread sparingly with butter which has been worked until creamy, and cut slices in one-third inch strips, allowing three to each person. Cut bread in one-third inch slices, and spread sparingly with butter; then cut with a round cutter, and remove centers, making rings. Bake until crisp and delicately browned. Arrange three sticks in a ring.

### FILLETS OF FISH, VERONIQUE.

Wipe a four-pound haddock; skin, bone, and cut in pieces for individual service. Put bones, skin, and trimmings in a stewpan, and add one slice of onion, two sprigs of parsley, three slices of carrot, and six peppercorns. Pour over two cupfuls of cold water, bring slowly to the boiling-point, and let simmer until reduced to one cupful; then strain. Melt three and one-half tablespoonfuls of butter, add four and one-half tablespoonfuls of flour, and stir until well blended; then pour on gradually, while stirring constantly, the hot liquid. Bring to the boiling point, add one-fourth cupful of rich milk and one teaspoonful of finely chopped onion, and season with salt and pepper. Arrange fillets of fish in buttered baking-pan, brush over with lemon juice and sprinkle with salt and pepper. Spread with sauce and cook in a hot oven fifteen minutes. Sprinkle with buttered cracker crumbs, and bake until fish is soft.

### PITTSBURG POTATOES.

Wash and pare potatoes, cut in one-half-inch slices, and cut slices in one-half-inch cubes; there should be one quart. Put in a stewpan, add one small, finely-chopped onion, and pour over boiling salted water to cover. Bring to the boiling point, and let boil

## ENLISTS CHINESE WOMEN

PEKIN, China, Sept. 13.—Mrs. Carrie Chapman Catt, president of the International Woman Suffrage association, addressed 400 Chinese suffragettes today. The meeting, which was an enthusiastic one, was attended also by 600 men. Several Chinese suffragettes spoke, asserting that women played a prominent part in the recent uprising, forming revolutionary societies and corps of amazons, serving as spies and carrying messages. Therefore, it was argued, they should have the same freedom and rights as the men.

"I do not believe that all Chinese women should vote," said Mrs. Catt. "I do not believe that all Chinese men should vote, but the Chinese women should have the suffrage under the same qualifications as the men. An educational qualification is necessary. The Chinese women must have votes in order to win their rights and bring about reforms dealing with woman's social position, such, for example, as equal educational opportunities and the abolition of girl slavery and concubinage."

The Chinese woman suffrage associations will join the international association.

five minutes. Add one-half can of pineapples drained, dried on a towel, and cut in thin strips, again bring to the boiling point, and let boil five minutes; then drain, and put in a buttered baking-dish. Melt four tablespoonfuls of butter, add four tablespoonfuls of flour, and stir until well blended; then pour on gradually, while stirring constantly, two cupfuls of milk. Bring to the boiling point, and add one-half pound of grated soft mild cheese, three-fourths teaspoonful of salt, and one-eighth teaspoonful of pepper. Pour sauce over potatoes and bake.

Wipe and pare selected cucumbers and remove a thick slice from each end. With a sharp-pointed knife make light grooves at equal distances lengthwise of cucumbers; then cut in two and one-half-inch pieces crosswise. Cut each piece in very thin pieces crosswise, keeping in original shape, and take out a portion of the centers. Fill cavities thus made with salad dressing, and arrange cups on nests of lettuce. — Woman's Home Companion.

## DRAPED WRAPS ARE POPULAR

Draped evening gowns are to be immensely popular this season, and the very latest are so extremely novel that the fashion may be taken for granted. Most graceful and attractive are these new gowns, with a marked individuality and distinction that has won them well-deserved favor, for they combine the artistic and the fashionable so cleverly, a combination that every woman with the smallest knowledge of dress knows to be a most difficult problem.

Lace and all transparent fabrics suggest the opera season, and such fascinating fabrics as there are to select from were surely never before known. The laces are exquisite, not necessarily costly, either, while in the plain or figured chiffons, nets and voiles the colors and designs are fairly bewildering in shade, pattern and variety.

Lace, as has been said many times, is not an easy material to deal with, and lace flounces, shawls, etc., require the greatest art to turn out satisfactorily, but the lace by the yard, the all-over net lace of today, is quite a different and by no means an impossible proposition for any woman to undertake, while even the home dressmaker or seamstress can be trusted, if she be provided with a good pattern, to copy the simpler models. There must be a perfect-fitting foundation of silk, satin or batiste on which the lace is made, then the drapery is a thing quite apart, and just here be it said that the seamstress or dressmaker who will take time in this dull season to study out the new draperies will find herself well repaid when the rush of autumn and winter work begins, for the fashion, while not too difficult, must be thoroughly mastered, or any gown made on such lines will be a failure.

Combining lace and chiffon has proved highly satisfactory, the transparency of the chiffon showing to perfection the pattern of the lace. It is at present most fashionable to put color with white, and the colored chiffon over white lace carries out the idea better than any other combination of materials. Net and voile are also effective with lace, but chiffon still holds the lead; only in selecting

the quality it is wise to select with great care to avoid a quality too thick or too heavy, for then the pattern of the lace is hidden and at once the light transparent effect is lost.

Long skirts for evening are obligatory and are admitted to be far the most graceful and becoming, but the fashionable long skirt is a strange thing. Excessively scant with a narrow pointed train, it is most difficult to walk in, but if a woman can contrive to take a step of any length and yet look graceful she gains well-deserved applause. Fortunately the months of wearing tight skirts have been of some service and the task is not impossible. Like a straight bag, long enough to lie on the floor in front and at the sides, and with the most pointed of trains is the skirt of the latest model for a chiffon and lace evening gown. Although the skirt is extremely narrow it is so perfectly cut and hung that it gives the desired effect of slenderness of figure, not scantiness of material, and is most graceful and becoming.

A low cut, sleeveless bodice is of the same lace as the skirt, while over the bodice are drapery and sleeves of the new shade of vivid green chiffon. The drapery is fascinatingly simple and most becoming, the folds in front fastened under a yellow rose, and then one long most graceful jabot end falling down the front and over the lace skirt.

The overskirt is gathered at the back under the belt and the fronts are draped up and fastened under the rose. One side of the drapery is decidedly higher than the other, and this style, it will be noticed, is a marked feature of the newest models. Nothing could well be simpler than the chiffon drapery, for even the sleeves are finished without trimming of any kind or description, but the material is so fine and so sheer that the arms show through in a most effective manner. There is only a narrow folded belt of the chiffon, so narrow that it scarcely shows at all, as the folds of the drapery fall over it both in front and at the back, so that only at the sides is it visible. It is placed high to give the short-waisted appearance.